Groszkowe #8 (Tomyski) - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	4 kg *(80%)*	80 %	4
Grain	wiedeński Viking Malt	0.5 kg *(10%)*	79 %	9
Grain	Płatki jęczmienne	0.5 kg *(10%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Tomyski (Polishhops) - granulat	40 g	100 min	4.6 %
Boil	Tomyski (Polishhops) - granulat	20 g	15 min	4.6 %
Aroma (end of boil)	Tomyski (Polishhops) - granulat	30 g	5 min	4.6 %
Whirlpool	Tomyski (Polishhops) - granulat	30 g	0 min	4.6 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Tomyski (Polishhops) - granulat	80 g	3 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia	7 g	Mash	60 min
Water Agent	chlorek wapnia	3 g	Mash	60 min
Water Agent	kwas fosforowy 75% zacier	4 g	Mash	60 min
Water Agent	kwas fosforowy 75% wysładzanie	2 g	Mash	60 min
Fining	Mech irlandzki	2 g	Boil	15 min
Other	pożywka dla drożdży browin kom	3 g	Boil	0 min